

AN 1996:259800 HCAPLUS  
 DN 124:287739  
 TI **Bifidobacterium microcapsules** and their  
 manufacture  
 IN Zhang, Chi; Zhang, Lei; Wang, Zhanwu  
 PA Beijing Agricultural Univ., Peop. Rep. China  
 SO Faming Zhuanli Shengqing Gongkai Shuomingshu, 7 pp.  
 CODEN: CNXXEV  
 DT Patent  
 LA Chinese  
 FAN.CNT 1

|    | PATENT NO.   | KIND | DATE     | APPLICATION NO. | DATE     |
|----|--|------|----------|-----------------|----------|
| PI | CN---1113515   | A    | 19951220 | 1995CN-0102072  | 19950306 |
| AB | <p>The <b>Bifidobacterium microcapsules</b> are prepd. from sodium alginate, gelatin, calcium carbonate, sorbitol, glycerol, and <b>Bifidobacterium</b>. The microcapsulated <b>Bifidobacterium</b> is kept from the oxygen, and the calcium carbonate is used to neutralized the acid formed by the immobilized <b>Bifidobacterium</b>. The microcapsulated <b>Bifidobacterium</b> greatly enhances the shelf life of <b>Bifidobacterium</b>.</p> |      |          |                 |          |
| IC | <p>ICM C12N-001/20<br/>         ICS C12N-011/02; B01J-013/02</p>   |      |          |                 |          |
| CC | <p>17-14 (Food and Feed Chemistry)<br/>         Section cross-reference(s): 10</p>   |      |          |                 |          |
| ST | <p>microcapsule <b>Bifidobacterium</b> alginate gel preservation; calcium carbonate microcapsule <b>Bifidobacterium</b> acid neutralization</p>  |      |          |                 |          |
| IT | <p>Food<br/>         Immobilization, biochemical<br/>         (<b>Bifidobacterium microcapsules</b> and manuf.)</p>  |      |          |                 |          |
| IT | <p>Gelatins, biological studies<br/>         RL: EOU (Biological use, unclassified); BIOL (Biological study);<br/>         USES (Uses)<br/>         (<b>Bifidobacterium microcapsules</b> and manuf.)</p>  |      |          |                 |          |
| IT | <p><b>Bifidobacterium</b><br/>         (microcapsulated; <b>Bifidobacterium microcapsules</b> and manuf.)</p>  |      |          |                 |          |
| IT | <p>50-70-4, Sorbitol, biological studies 56-81-5, Glycerol, biological studies 471-34-1, Calcium carbonate, Biological studies 9005-3-5, Sodium alginate<br/>         RL: EOU (Biological use, unclassified); BIOL (Biological study);<br/>         USES (Uses)<br/>         (<b>Bifidobacterium microcapsules</b> and manuf.)</p>   |      |          |                 |          |

AN 1997-416041 [39] WPIDS  
 ENC C1997-133249  
 TI Preparation of *Bifidobacterium microcapsules*.  
 DC D16  
 IN WANG, Z; ZHANG, C; ZHANG, L  
 PA (UYBE-N) UNIV BEIJING AGRIC  
 CYC 1  
 PI CN---1113515 A 19951220 (199739)\* C12N-001-20  
 ADT CN---1113515 A 1995CN-0102072 19950306  
 PRAI 1995CN-0102072 19950306  
 IC ICM C12N-001-20  
 ICS B01J-013-02; C12N-011-02  
 AB CN 1113515 A UPAB: 19970926  
*Bifidobacterium microcapsule* (0.5-1 mm in  
 diameter) is prepared with two kinds of edible gum as raw material  
 of capsule, plasticiser, living *Bifidobacterium* bacteria  
 and solidifying agent. A capsule contains > 10<sup>9</sup>  
*Bifidobacteria*.  
 ADVANTAGE - The process is simple and cheap and keeps the  
 bacteria alive for a period that is elongated by 50-190 days.  
 FS CPI  
 FA AB  
 MC CPI: D05-H